STARTERS

SOUP OF THE DAY 4 | 8
cup or bowl

SEASONAL FALAFEL & HUMMUS 9
heirloom tomatoes, cucumber, pickled red onion, quad garden tzatziki

SEASONAL FRUIT PLATE 10
organic honey, greek yogurt

SALADS

GARDEN SALAD 11
olive oil & balsamic vinaigrette, shaved seasonal vegetables, rainbow radish, heirloom baby greens

BEETS & ARUGULA SALAD 13
goat cheese, crumbled pistachio, shaved fennel, sherry vinaigrette

FALL HARVEST CHOPPED SALAD 13
fresh apples, roasted kabocha squash, pickled cranberries, candied walnuts, feta crumble, romaine lettuce, fall greens, apple cider vinaigrette

VONGERICHTEMP’S KALE SALAD 12
shaved serrano chilies, lemon zest, parmigiana reggiano, fresh mint, garlic, honey, dijon lemon dressing, toasted sourdough crouton

ENHANCEMENTS
grilled chicken 5 | grilled shrimp 6
salmon 8

SANDWICHES

ANGUS BEEF BURGER 15
italian fontina cheese, nueske’s bacon jam, lettuce, tomato, whole grain mustard aioli, highland pretzel bread

BLACK BEAN BURGER 14
chipotle aioli, sautéed wild mushrooms, lettuce, tomato, swiss cheese, local brioche

ITALIAN SUB SANDWICH 15
capocollo, soppressata, salami, fontina cheese, roasted garlic & herbs spread, pickled red onions, roma tomato, romaine lettuce

CITRUS AVOCADO TOAST 16
marinated cherry tomatoes, charred corn, seasonal vegetables, white balsamic vinaigrette, mixed greens

WILD MUSHROOM MELT 15
swiss & fontina cheese, caramelized red onions, wild arugula, pickled mustard seeds, rustic sourdough

SANDWICHES ARE SERVED WITH
HOUSE MADE CHIPS

SUBSTITUTE
hand cut fries 3 | side salad 3 | add avocado 2

Executive Chef Emilio Gonzalez
ENTREES

CHEFS SPECIAL QUICHE 16
citrus herb crust, light creamy custard, baby organic greens, olive oil & balsamic vinaigrette

WILD SCOTTISH SALMON 19
roasted celery root variations, glazed swiss chard, blood orange, shaved fennel, pickled golden raisins

GRILLED MAHI MAHI 19
seared green beans, roasted potatoes, glazed spinach, brown butter caper sauce, fresh herbs & citrus

PAN SEARED LAMB LOIN 20
roasted winter squash variations, glazed herb couscous, organic kale, cranberries, pomegranate jus

RUSTIC TOMATO & OLIVES PASTA 16
rigatoni pasta, confit garlic, fresh herbs, organic spinach, fresh herbs, parmesan cheese

LENTILS & VEGETABLE BOWL 16
roasted heirloom carrots, organic spinach, roasted celery root, glazed green beans, spiced carrot glaze

BEVERAGES

METROPOLITAN COFFEE 4
ICED COFFEE 4
HARNEY & SONS FINE TEA 4 served with lemon
CLASSIC BLACK ICED TEA 4
ARNOLD PALMER 4
HOUSE MADE LEMONADE 4
STRAWBERRY LEMONADE 5
MINERAL WATER 5
ASSORTED JUICES 4
SOFT DRINKS 4

Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness